



CREATIVE CONFECTIONERY



ANTI-MOISTURE SWEETENER SUGAR-FREE ANTI MOISTURE

NO ADDED SUGARS, POLYOL-BASED
IN POWDER FORM

800g e



3.5 kcal/g

POWDERED SWEETENER

FOR CAKE DECORATIONS

With fewer calories than sugar, DAYELET SUGAR-FREE ANTI MOISTURE is a modern formula of low-calorie carbohydrates and vegetable fat. It totally substitutes anti-moisture sugar in all types of decorations of sugar-free cakes, cupcakes, confectionery and pastry products. It easily substitutes sugar on a weight to weight basis (1:1), and there is no need of modifying the original recipe.

THIS PRODUCT IS:

sugar-free, gluten-free, lactose-free, egg-free, fructose-free and soy-free.

IT IS ALSO SUITABLE FOR:

diabetics, coeliacs, vegetarians and vegans.

COMPOSITION:

mannitol, isomaltol and powdered vegetable fat.

NUTRITION INFORMATION PER 100g:

350 kcal/100g. Carbohydrates: 83% [80% of them are polyols]. Other hydrates: 3%. Nutritional fibres: 0%. Fat: 15.5% (Saturated fat: 7%). Protein: 0%. Sodium: 0.02%.

'Excessive consumption may cause a laxative effect'.

VERY LOW Glycemic index = 7

All the components of our formulas are GLUTEN-FREE.

All DAYELET sweeteners are harmless for your teeth and keep them healthy, since they have no effect on mouth bacteria.

MORE INFORMATION:

<http://www.dayelet.com/es/sugar-free-anti-moisture.html>

SUGAR-FREE, GLUTEN-FREE, EGG-FREE, LACTOSE-FREE, SOY-FREE AND FRUCTOSE-FREE.

It provides fewer calories than sugar and a lower glycemic index. It may be sprinkled on top of any surface with the help of a fine sifter. It is used in all traditional recipes to decorate and whiten sugar-free cakes and pastries such as doughnuts, sponge cakes, cupcakes, swiss rolls, cookies, etc. Its anti-moisture properties prevent any absorption; it therefore remains on top of any product for a long time, even when left in the fridge.



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